ALTO SHAAM® HALO HEAT®

ITEM NO. _____

500-TH/III

LOW TEMPERATURE ELECTRONIC COOK & HOLD OVEN

- HALO HEAT . . . a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.
- Cooks, roasts, re-heats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Cooks by time or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- Oven hoods, outside venting, and fire extinguisher systems are not required (IN MOST AREAS). Emission of grease laden air are less than U.L. established standards.
- Eight programmable menu buttons stores favorite recipes into memory (COOK/HOLD/TIME/PROBE SET-POINTS). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.
- Clear, easy-to-read LED display indicates cook time remaining or the full range of programmed operating parameters.
- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.
- Oven includes the patented SureTemp™ heat recovery system to assure immediate compensation for any heat loss whenever the door is opened and provides an audible reminder if the door has been left open for more than three minutes.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Single compartment oven with 20 gauge, non-magnetic stainless steel exterior and door with magnetic door latch. Oven is equipped with two (2) stainless steel side racks with eleven (11) pan positions spaced on 1-3/8" (35mm) centers, two (2) stainless steel wire shelves, one (1) stainless steel drip pan with drain, and one (1) external drip tray. Oven includes one (1) set of 3-1/2" (89mm) casters — 2 rigid, and 2 swivel with brake.

Electronic control consists of a 4 digit L.E.D. display, ON/OFF key; cook temperature key with an adjustable cook range* from 200°F to 325°F (93°C to 162°C); time control key with set-points from 1 minute to 24 hours; probe control key with adjustable set-points between 50°F and 195°F (10°C to 91°C); and hold temperature key with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu keys with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, indicator lights for operation status; and start key. The control has a built-in lock out feature and is equipped with a voltage conversion feature to match the line voltage provided by the electric power supplier.

☐ **MODEL 500-TH/III:** Low temperature cook and hold oven with electronic control.

ANSI/NSF 4

LISTED COOKING APPLIANCE 584m

FACTORY INSTALLED OPTIONS

- Right-hand door swing is standard.
  ☐ ➥Specify left-hand door as a special order.
- Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
  ☐ ➥Specify on order as required.
- Solid door is standard. Specify door with window as a special order.
  ☐ ➥Right-hand door with window. [15855R]
  ☐ ➥Left-hand door with window. [15857R]

ADDITIONAL FEATURES

- Optional HACCP Documentation web-based software provides the ability to monitor, store, and print all relevant data.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data. NAFEM DATA PROTOCOL COMPLIANT
- Stackable Design
  500-TH/III Cooking & Holding Oven can be stacked with an identical oven or a 500-S Holding Cabinet. Order appropriate stacking hardware.

5-Year Limited Warranty... on all cook and hold heating elements (EXCLUDES LABOR).

ALTO SHAAM®
W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
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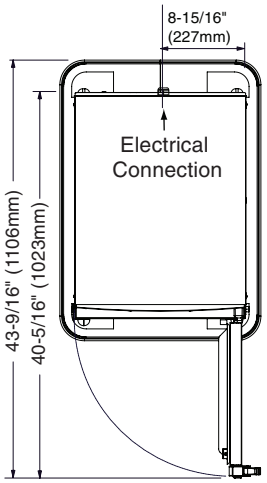
DUE TO ONGOING PRODUCT DEVELOPMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

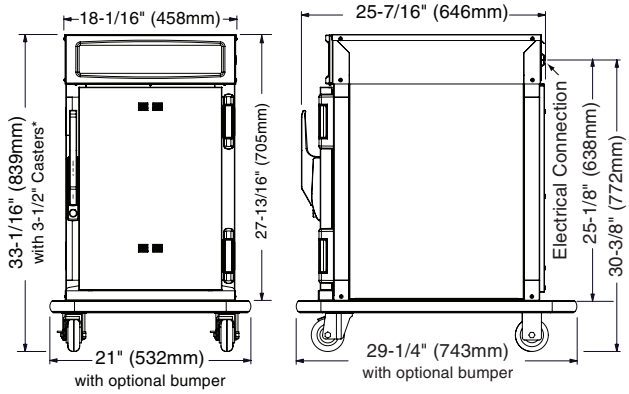
#310 - 01/08

AutoQuotes

500-TH/III

ELECTRONIC COOK & HOLD OVEN





*32-1/16" (814mm) - with optional 2-1/2" casters
*34-5/16" (874mm) - with optional 5" casters
*34-11/16" (880mm) - with optional 6" legs

DIMENSIONS: H x W x D

EXTERIOR:	33-1/16" x 18-1/16" x 25-7/16" (839mm x 458mm x 646mm)
INTERIOR:	20" x 14-3/8" x 21-1/4" (508mm x 365mm x 540mm)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	CORD & PLUG INCLUDED
120	1	60	16.0	1.92	NEMA 5-20P 20A-125V PLUG
208-240 (UL)	1	60	11.2	2.70	NO CORD & PLUG
at 208	1	60	10.6	2.20	
at 240	1	60	12.2	2.93	
230	1	50	12.0	2.75	CEE 7/7 220-230V PLUG

CAPACITY

40 lbs (18 kg) MAXIMUM

VOLUME MAXIMUM: 30 QUARTS (38 LITERS)

PANS:

	FULL-SIZE PANS:	GASTRONORM 1/1
Four (4)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)
Three (3)	20" x 12" x 4"	(530mm x 325mm x 100mm)
	HALF-SIZE PANS:	
Eight (8)	10" x 12" x 2-1/2"	(265mm x 325mm x 65mm)
Six (6)	10" x 12" x 4"	(530mm x 325mm x 100mm)

CLEARANCE REQUIREMENTS

18" (457mm) minimum clearance at the back from heat producing equipment. To protect the electronic control, maintain sufficient side clearance to prevent the control area from reaching any temperature at or above 140°F (60°C).

WEIGHT

NET: 150 lb (68 kg) | SHIP: 165 lb (75 kg) EST.

CARTON DIMENSIONS: (H X W X D)

41" x 35" x 35" (1041mm x 889mm x 889mm)

INSTALLATION REQUIREMENTS

— Oven must be installed level.

— The oven must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.

— Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. NOT FACTORY SUPPLIED.

OPTIONS & ACCESSORIES

☐ Bumper, Full Perimeter	5006782
☐ Carving Holder, Prime Rib	HL-2635
☐ Carving Holder, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
☐ 5" (127mm)	5004862
☐ 2-1/2" (64mm)	5008022
☐ Door Lock with Key	LK-22567
☐ Drip Pan with Drain	14813

HACCP Network Options

☐ HACCP Documentation

☐ HACCP with Kitchen Management

* REFER TO HACCP SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS.

☐ Legs, 6" (152mm), Flanged (SET OF FOUR)	5004863
☐ Shelf, Stainless Steel, Flat Wire	SH-2326
☐ Stacking Hardware	5004864

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